

Starters

Chicken Liver Pate

House-made Pate, Sourdough Crackers, Red Onion Marmalade and Rocket Salad
£10 — Gluten free available

Baked Queenie Scallops

Roast Garlic and Chive Butter, topped with Pancetta and Brioche Crumbs
served with Toasted Onion Loaf
£12.50

Porchetta

Roasted Pork Belly stuffed with Fennel, Rosemary and Garlic. Panfried and served with
Poached Rhubarb, Fennel and Rocket.
£12.50 — Gluten Free • Dairy Free

Asparagus & Pecorino Ravioli

Cacio e Pepe Sauce, Fresh Rocket
Starter £11.00 | Main £21.00 — Vegetarian

Roasts

All Roasts are served with Roast Potatoes, Creamy Mash, Yorkshire Pudding, Cauliflower
Cheese, Rich Gravy and Seasonal Vegetables.

Roast Sirloin of Ryedale Beef — £30

Roast Loin of Pickering Pork — £24.50

Roast Chicken Breast — £23.50

Roast Rump of Lamb — £30

Homemade Roasted Nut Roast — (V) £22.50

Contains Dairy, Gluten — some GF options available

Alternatives

Monkfish Risotto

Monkfish Medallions, Samphire and Fennel Risotto, Finished with Spinach, Fresh Herbs and
Parmesan.
£25.50 — Gluten Free • Egg Free

Desserts

All Desserts £8.50

Warm and Rich Chocolate Brownie

Chocolate Orange Sauce and Chocolate Soil

Sticky Toffee Pudding

Butterscotch Sauce, Ryeburn of Helmsley Vanilla Ice Cream

Selection of Ryeburn Ice Cream and Sorbets

Vanilla, Chocolate, Strawberry, Amaretto, Mint Choc Chip,

Cherry and Hibiscus Sorbet — **£2.50 per scoop**

Feather & Beak Cheeseboard

A Selection of British Cheeses, served with Celery, Homemade Chutney, Grapes and Crackers
(Gluten Free Available).

3 Cheeses £9.95 | 4 Cheeses £10.95 | 5 Cheeses £11.95

Yorkshire Blue

Calveley Mill Double Gloucester

Snowdonia Smoked

Extra Mature Yorkshire Cheddar

Charcoal

Food intolerances & allergies: please ask a member of our team for our dedicated menu.